NINJA®

Professional Frying System

F300 series

OWNER'S GUIDE

NINJA
HELP
LINE
1 877 646-5288

www.ninjafryingsystem.com

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IMPORTANT SAFETY INSTRUCTIONS
For Household Use Only

WHEN USING ELECTRICAL APPLIANCES, BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED, INCLUDING THE FOLLOWING:

READ ALL INSTRUCTIONS BEFORE USING YOUR *NINJA*® PROFESSIONAL FRYING SYSTEM.

POLARIZED PLUG

WARNING: To reduce the risk of electric shock, this appliance has a polarized plug (one blade is wider than the other). This plug will fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician to install the proper outlet. **DO NOT modify the plug in any way.**

⚠ WARNING:

TO REDUCE THE RISK OF FIRE, ELECTRIC SHOCK OR INJURY:

1. **DO NOT** touch hot surfaces, always use handles or knobs.
2. To protect against electrical shock, **DO NOT** immerse break-away safety power cord or plug in water or other liquids.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning the appliance.
5. **DO NOT** operate any appliance with a damaged cord or plug or after the appliance malfunctions, has been dropped or damaged in any manner. Return the damaged appliance to EURO-PRO Operating LLC for examination, repair or adjustment. (See Warranty.)
6. **Never** plug in before the unit is assembled and before oil is added to the oil reservoir.
7. **Never** overfill the fryer with oil. Fill only to the fill line indicated inside the removable oil reservoir.
8. Be sure the basket handle is properly assembled to the basket and locked in place. (See assembly instructions.)
9. Only use EURO-PRO approved accessories and attachments. Use of accessory attachments not recommended by the appliance manufacturer may cause hazard or injury.

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10. **Extreme caution** must be used when moving any appliance containing hot oil or other hot liquids.
11. **DO NOT** leave appliance unattended while in use.
12. **DO NOT** use outdoors.
13. **DO NOT** place on or near a hot gas or electric burner, or in a heated oven.
14. Place your deep fryer on a heat resistant countertop or table close to an electrical outlet.
15. **DO NOT** place anything on top of the deep fryer.
16. Only use appliance for its intended purpose.
17. **DO NOT** add food with ice crystals or if it has water droplets to the hot oil.
18. **DO NOT** let the power cord hang over the edge of the table or counter or let it touch hot surfaces.
19. When the unit is in use, ensure that the fryer basket handle does not extend over the counter surface to help avoid accidental spills and tipping of unit.
20. Before disconnecting the ***Ninja®*** Professional Frying System from the electrical outlet, press the Start/Stop button to stop cooking. Wait at least 60 seconds before removing the break-away safety power cord from the outlet. Always hold the plug, and never pull the cord.
21. Store the appliance indoors to prevent electronic parts failure.

SPECIAL SAFETY INSTRUCTIONS

- A detachable magnetic power cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. **An extension cord (or longer detachable cord) is not recommended for use with deep fryers.**
- **Never** plug the unit into an electrical outlet before the oil reservoir has been filled with oil.
- **Always** attach the magnetic plug to the unit, then plug in the break-away safety power cord to the outlet.
- **DO NOT** immerse the deep fryer or the break-away safety power cord in water.
- **CAUTION**: Condensation from the deep fryer lid may cause splattering when being opened and closed.
- When opening the lid after frying, lift slowly and carefully away from you to allow the steam inside to escape before opening fully.
- To avoid a circuit overload, **DO NOT** operate another high wattage appliance on the same circuit.

⚠ **WARNING**: Extension cords are not recommended for use with this product.

SAVE THESE INSTRUCTIONS

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THIS BOOK COVERS MODEL NUMBERS:
F300 15
F300C 15
F301 15
F302 15
F304 15
F305CO 15

TECHNICAL SPECIFICATIONS
Voltage: 120V., 60Hz.
Power: 1800 Watts

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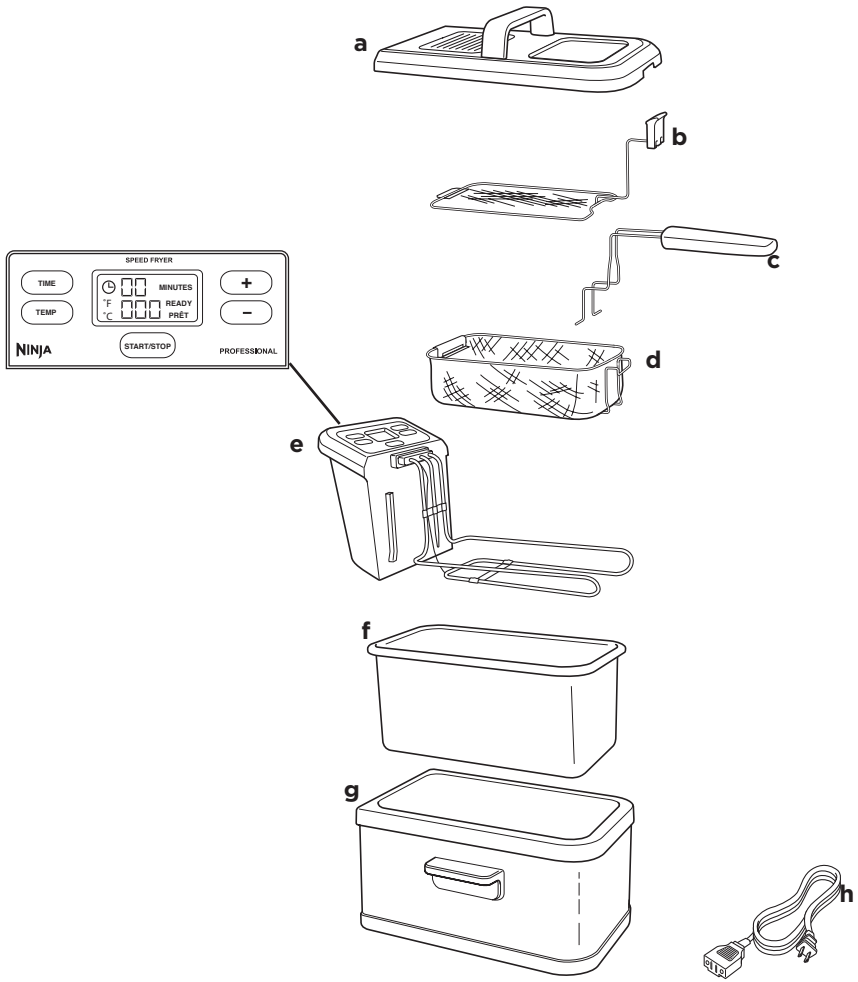
Getting To Know Your *Ninja*® Professional Frying System



a Deep Fryer Lid with Viewing Window
b Removable Fryer Basket Lid
c Fryer Basket Handle
d Fryer Basket
e Deep Fryer Control Panel
f Removable Oil Reservoir
g Deep Fryer Housing
h Break-Away Safety Power Cord

NOTE: Attachments are **not** interchangeable.

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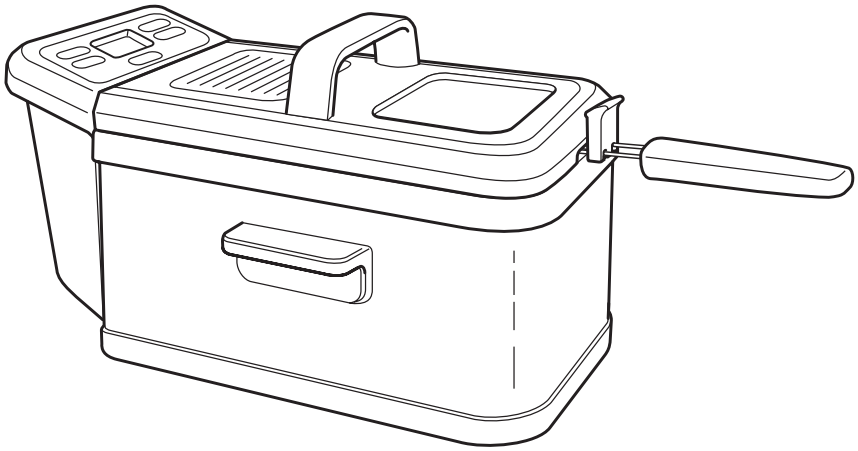
The ***Ninja***® Professional Frying System is an 1800W, high powered innovative tool with a sleek design and outstanding performance, a true asset to any kitchen. The revolutionary heat combination keeps oil at a uniform temperature, so food cooks light and crispy. For best results, be sure to carefully read all the instructions contained in the manual before using this appliance.



FEATURES:

- **Patent pending removable fryer basket with fryer basket lid**
- **Largest usable basket capacity per amount of oil required**
- **Cool zone technology helps prevent food particles from burning and helps keep oil clean**
- **Deep Fryer Lid with glass window for easy viewing**
- **Digital LCD display with countdown timer**
- **Powerful 1800 watts immersion element provides quick heating and fast oil temperature recovery**
- **Electronic Control Panel**
- **Break-Away Safety Power Cord designed to easily detach from the main unit if accidentally pulled**
- **Easy to remove oil reservoir**

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Using Your *Ninja*® Professional Frying System

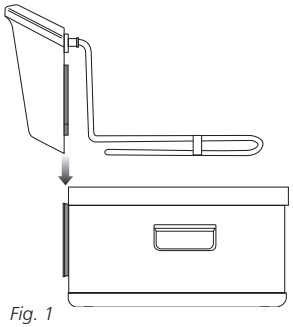

Fig. 1

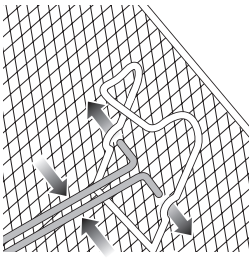

Fig. 2

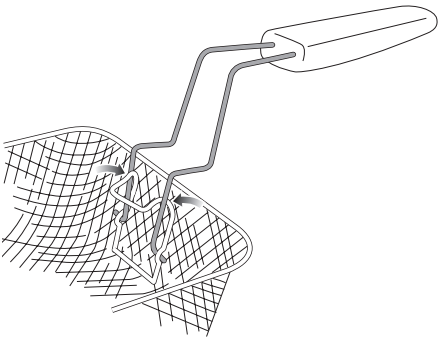

Fig. 3

CLEAN BEFORE FIRST USE

1 Remove all packaging material and any stickers. Read all literature.

2 Wash the fryer housing, lid, oil reservoir, fryer basket, fryer basket lid and detachable handle in hot, soapy water and wipe dry thoroughly. The deep fryer lid and oil reservoir are dishwasher safe. Dry all the parts thoroughly before adding oil.

⚠ **WARNING: DO NOT immerse the control panel or the break-away safety power cord in water. Do not put the control panel or the break-away safety power cord in the dishwasher.**

⚠ **WARNING:** All components must be completely dry before filling the reservoir with oil.

ASSEMBLY & SETUP

⚠ **WARNING:** Never plug the deep fryer into the electrical outlet while the oil reservoir is empty.

1 Make sure that the oil reservoir is inside the housing of the deep fryer. Hold the control panel with the heating element and insert the guide edges on the control panel into the guide rails mounted on the back of the deep fryer housing. (**Fig. 1**) Slide the guide edges down as far as they will go.

NOTE: Your deep fryer has an automatic safety switch to ensure that the appliance will not operate unless the control panel is inserted securely into the guide rails on the back of the deep fryer housing.

2 Attach the fryer basket handle to the fryer basket by pinching the metal ends together so that they will fit into the metal bracket on the inside of the fryer basket. (**Fig. 2**)

3 Hold the fryer basket securely in one hand and lift the fryer basket handle with the other hand to lock in place. (**Fig. 3**)

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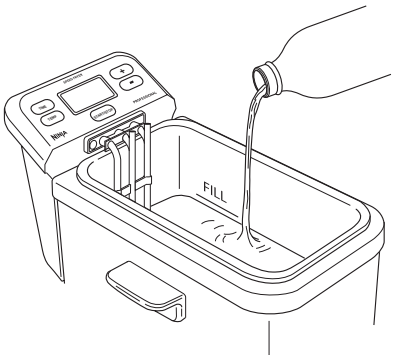

Fig. 4

NOTE: Your deep fryer has been specifically designed with your safety in mind and is equipped with a unique break-away safety power cord. This break-away safety power cord is designed to detach from the fryer in the event that the power cord or fryer is inadvertently pulled or tugged.

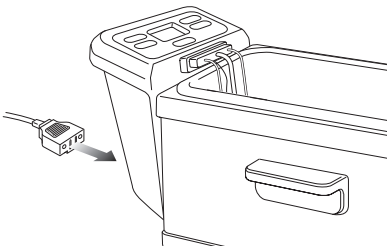

Fig. 5

FILLING THE OIL RESERVOIR

It is recommended to use oils such as; vegetable, canola or peanut oil. Oils such as olive oil or extra virgin olive oil should not be used and are not ideal for deep frying.

1 Pour cooking oil into the reservoir until the oil level is at the "FILL" line on the inside of the oil reservoir. For best results, keep the oil close to the "FILL" line. Ensure that the heating element is installed prior to adding oil. For best results, keep the oil close to the "FILL" line. **DO NOT** exceed the "FILL" level. (**Fig. 4**)

NOTE: DO NOT use olive oil, margarine, lard or drippings. **DO NOT** mix old and new oil together.

⚠ **WARNING**: Only turn on the unit if oil is present in the oil reservoir and filled properly.

ATTACHING THE BREAK-AWAY SAFETY POWER CORD

1 Plug the break-away safety power cord into the back of the deep fryer. Make sure the top of the plug reads 'THIS SIDE UP'. You will feel a magnetic pull if installed correctly. (**Fig. 5**)

⚠ **WARNING:** The break-away safety power cord is intended to prevent the tipping of the appliance and hazardous spillage of hot oil. It is **NOT** intended to disconnect the fryer during normal use.

⚠ **WARNING: DO NOT** attempt to defeat the magnetic cord connection by attempting to permanently attach the power cord to the deep fryer.

⚠ **WARNING:** Use only the break-away safety power cord provided with the deep fryer. Use of any other magnetic cord could cause fire, electric shock or injury.

⚠ **WARNING: DO NOT** come in contact with the magnetic connection on the break-away safety power cord while it is plugged into the electrical wall outlet. Injury can occur.

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⚠ **WARNING:** Never leave the appliance unattended while in use.

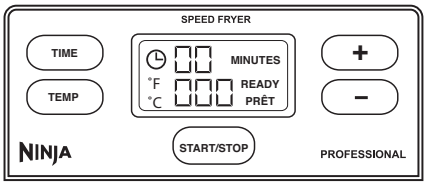

Fig. 6

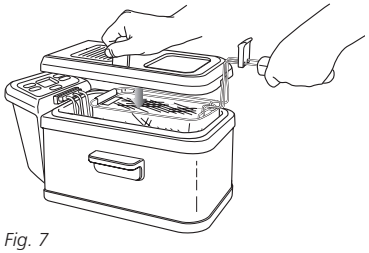

Fig. 7

PROGRAMMING THE PROFESSIONAL FRYING SYSTEM

⚠ **IMPORTANT:** Always place the deep fryer on a flat, heat resistant surface.

1. Press the TEMP button once and then the "+/-" buttons to select the desired frying temperature. Use the "+/-" buttons to increase or decrease the temperature in 25°F increments. The temperature is adjustable from 275°F to 375°F.
2. The LCD display on the control panel will show the temperature.
3. Press the TIME button once and then the "+/-" buttons to set the desired cooking time. Use the "+/-" buttons to increase or decrease the time in 1 minute increments for up to 30 minutes. Holding down the "+" button will add minute increments at a faster rate to reach the 30 minute set point faster. (**Fig. 6**)
4. Press the START/STOP button to begin preheating the oil.
5. When the selected temperature is reached, the unit will beep and the LCD display will show "READY".

⚠ **WARNING: DO NOT** use any type of outlet other than a polarized electrical outlet.

NOTE: To change the temperature reading from Fahrenheit (°F) to Celsius (°C) press both the "+" and "-" at the same time for 3 seconds and the display will change accordingly.

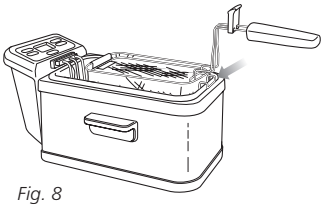

Fig. 8

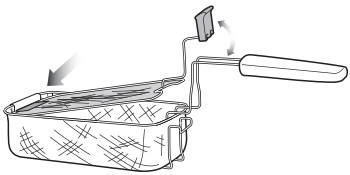

Fig. 9

FILLING THE FRYER BASKET

⚠ **WARNING: DO NOT** use ***Ninja***® Professional Frying System without the fryer basket as food may adhere to the heating element and burn.

⚠ **WARNING:** Always remove and replace the fryer basket carefully.

1. When frying frozen foods, it is suggested that you fill the fryer basket outside of the oil reservoir. Align the removable fryer basket lid into the fryer basket and lock into place. Then gently lower the fryer basket into the oil for cooking. To minimize splattering, you may choose to hold the deep fryer lid over the fryer basket as you lower it into the oil. (**Fig. 7**)
2. When frying battered foods, it is suggested that the fryer basket be placed inside the oil reservoir. Be sure to wear mitts to protect against splattering. Using tongs, place each piece of food into the fryer basket individually and hold in the oil for at least 3 seconds before releasing into the fryer basket. This helps prevent the food from sticking to the basket. Once all the food is in the fryer basket, align the fryer basket lid and lock in place.
3. When the desired cooking is complete, carefully lift the fryer basket out of the oil and hook it onto the edge of the oil reservoir to drain. Always hold the basket by the cool touch handle. (**Fig. 8**)
4. Always use the fryer basket lid when frying. Insert the fryer basket lid into the opening at the front of the fryer basket and then push it down to lock in place on the basket handle. (**Fig. 9**)

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5 Place food carefully into the fryer basket. **DO NOT** over fill the basket. Use the fryer basket lid as an indicator for the maximum food load. The fryer basket lid should close easily with the food loaded.

⚠ **IMPORTANT:** Make sure that the food to be fried is dry and free of excess moisture.

⚠ **CAUTION:** When frying frozen foods, be sure to clean off any ice and remove excess moisture from the food before placing in the fryer basket. Failure to do so may cause the oil to splatter or overflow.

FRYING FOOD

⚠ **CAUTION: Hot oil can cause severe injury.**

1 When the desired temperature is reached, lower the filled fryer basket into the heated oil slowly and carefully. Lowering the basket too quickly can result in the oil splattering and may cause burns. **DO NOT** drop the fryer basket into the oil.

2 We recommend that you replace the deep fryer lid on the unit and set the timer for the desired frying time.

⚠ **CAUTION:** It is normal for steam to escape through the sides of the lid while frying.

3 Use the viewing window to monitor your food. To avoid burns, never place your hands above the deep fryer lid or the deep fryer itself while in use. When lifting the deep fryer lid, always lift away from you to allow the steam to escape.

⚠ **CAUTION:** Be careful with condensation from the deep fryer lid falling into the oil which may cause splattering.

4 Lift the fryer basket out of the oil and hook it on the edge of the oil reservoir to allow the food to drain.

5 Remove the fryer basket lid and then the food from the fryer basket either with tongs or by pouring the food into a serving container or onto a plate covered with paper towels.

6 When you have finished using your deep fryer, press the Start/Stop button to turn the deep fryer off.

7 Unplug the deep fryer from the wall outlet and allow to cool to room temperature before attempting to remove the oil or clean the deep fryer.

⚠ **WARNING:** Never use the break-away safety power cord to turn the deep fryer off.

⚠ **WARNING:** If the magnetic plug becomes disconnected from the unit during operation, **immediately unplug the break-away safety power cord** by the plug from the outlet. Do not attempt to reconnect the magnetic plug to the deep fryer unit.

⚠ **WARNING:** Never use your deep fryer to boil water.

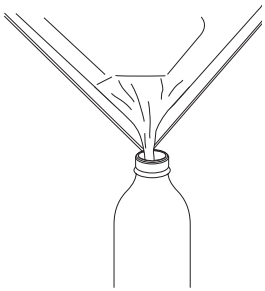

Fig. 10

EMPTYING THE DEEP FRYER

⚠ **IMPORTANT:** Change oil frequently.

1 Make sure the deep fryer is turned off, unplugged, and has cooled to room temperature before attempting to empty the oil.

2 Remove the deep fryer lid and fryer basket.

3 Carefully pour the oil from the reservoir into an appropriate container. (**Fig. 10**)

⚠ **IMPORTANT: DO NOT** mix different oils or new and old oil together.

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SUGGESTED FRYING GUIDE

FOOD	TEMPERATURE	APPROX. COOKING TIME
ASPARAGUS	350°F 177°C	2-3 minutes
GREEN BEANS	350°F 177°C	2-3 minutes
TORTILLA CHIPS	350°F 177°C	1-2 minutes
ZUCCHINI	375°F 191°C	3-4 minutes
EGGPLANT	375°F 191°C	3-4 minutes
MUSHROOMS	325°F 163°C	3-4 minutes
CHICKEN PIECES (battered)	350°F 177°C	10-14 minutes
CHICKEN STRIPS	350°F 177°C	3-4 minutes
SHRIMP (raw, battered)	375°F 191°C	3-4 minutes
FISH CAKES or PIECES	375°F 191°C	4-6 minutes
FISH FILLETS (battered)	350°F 177°C	5-7 minutes
ONION RINGS	375°F 191°C	2-4 minutes
FRENCH FRIES (thick)	375°F 191°C	8-10 minutes
FRENCH FRIES (thin)	375°F 191°C	4-6 minutes
POTATO WEDGES	350°F 163°C	4-5 minutes
EGG ROLLS (small)	350°F 163°C	4-5 minutes
FRUIT FRITTERS	350°F 163°C	2-4 minutes

NOTE: The cooking times and temperatures in this chart are a guide only and should be adjusted to suit the quantity of food being deep fried and your personal preferences. In general, use lower settings for delicate foods (vegetables, fish) and higher settings for frozen foods, French Fries and chicken.

FRYING TIPS

For best cooking results, take note of these helpful tips:

- **DO NOT** mix different oils or new and old oil together.
- Deep frying at a high temperature ensures the best results. Speedy frying and searing of the exterior of foods to retain the foods moisture.
- Make sure that the food to be fried is dry and free of excess moisture.
- When frying frozen foods, be sure to clean off any ice or moisture from the food before placing in the fryer basket. Fill the fryer basket with food, insert basket lid, place deep fryer lid over the basket and lower into the oil to minimize oil spattering.
- To cook evenly, pieces of food should be the same size and thickness. Thicker pieces will take longer to cook.
- Always use the fryer basket lid when frying to keep the food submerged in the oil for better fried results.
- Do not fry small foods that will fall through the fryer basket.
- Do not overload the fryer basket with food.
- Follow recommended recipes and cooking portions.
- Always make sure the fryer basket and lid are clean, dry and in good working order prior to use.

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Cleaning & Storing Your *Ninja*® Professional Frying System

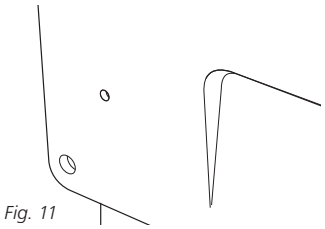

Fig. 11

CLEANING INSTRUCTIONS

1. Make sure the deep fryer is turned off, unplugged and has cooled to room temperature.
2. Remove the deep fryer lid. This may be washed in the dishwasher. Remove the fryer basket and the fryer basket lid and hand wash in hot, soapy water and wipe dry thoroughly.
3. Clean the control panel with a damp cloth **ONLY**.
4. Empty the oil from the reservoir. Wash the oil reservoir in hot, soapy water. The oil reservoir may be washed in the top rack of the dishwasher.
5. Dry the oil reservoir thoroughly.

⚠ **WARNING: DO NOT immerse the control panel or break-away safety power cord in water. Do not put the control panel or break-away safety power cord in the dishwasher.**

⚠ **WARNING: DO NOT** use any type of abrasive pad or steel wool to clean the power cord magnetic socket.

⚠ **WARNING: DO NOT** use alcohol or cleaning solutions to clean the deep fryer.

HOW TO STORE SAFELY

1. Ensure that your deep fryer is turned off, unplugged, cooled and clean.
2. Store the fryer basket with the removable fryer basket lid inside the deep fryer and replace the lid.
3. Detach the break-away safety cord from the unit and store along with the deep fryer.
4. Store your deep fryer on a flat surface in a cool dry area where it will be safe from being tipped over and won't be damaged or be hazardous to anyone or anything.

HOW TO RESET THE DEEP FRYER

Your deep fryer is equipped with a reset feature. If for some reason the deep fryer stops heating, the reason may be that the reset switch has tripped. To reset the deep fryer:

1. Unplug the break-away safety power cord from the outlet and remove the magnetic plug from the deep fryer.
2. Push the thermostat reset button located on the back of the control panel with a ball point pen or pencil. (**Fig. 11**)
3. Attach the magnetic plug to the unit, then plug in the break-away safety power cord to the outlet. The appliance will beep and the LCD display will turn on.
4. Reprogram the time and the temperature and resume cooking.

TROUBLESHOOTING

If your deep fryer fails to operate, follow these instructions:

1. Make sure the plug is securely plugged into the electrical outlet.
2. Check to see if the magnetic end of the break-away safety power cord is attached to the unit. If it is not, **FIRST** unplug the cord from the wall, then attach the magnetic end of the plug to the unit, and then plug back into the wall.
3. Make sure the electrical outlet is working. Unplug the unit, check your fuse box or circuit breaker box and replace the fuse or reset the breaker as necessary, then plug the unit back in.
4. If the problem persists, contact Customer Service at 1-877-646-5288, Monday to Friday between 8:30 A.M. - 5:00 P.M. Eastern Standard Time, or visit our website at: www.ninjafryingsystem.com.

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Notes

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EURO-PRO

ONE (1) YEAR LIMITED WARRANTY

EURO-PRO Operating LLC warrants this product to be free from material defects and workmanship for a period of one (1) year from the date of purchase when utilized for normal household use, subject to the following conditions, exclusions and exceptions.

The liability of **EURO-PRO Operating LLC** is limited solely to the cost of the repair or replacement of the unit at our option. This Limited Warranty does not cover normal wear of parts and does not apply to any unit that has been tampered with or used for commercial purposes. This Limited Warranty does not cover damage caused by misuse, abuse, negligent handling or damage due to faulty packaging or mishandling in transit. This Limited Warranty does not cover damage or defects caused by or resulting from damages from shipping or repairs, service or alteration to the product or any of its parts, which have been performed by a repair person not authorized by **EURO-PRO Operating LLC**.

If your appliance fails to operate properly while in use under normal household conditions within the warranty period, return the complete appliance and accessories, freight prepaid. For assistance with warranty service options or customer support, please call our customer care and product specialists at , call 1 (877) 646-5288 or visit our website www.ninjafryingsystem.com.

If the appliance is found to be defective in material or workmanship, **EURO-PRO Operating LLC** will repair or replace it free of charge. Proof of purchase is required and a fee of $19.95 will apply to cover the cost of return freight. *

This Limited Warranty is extended to the original purchaser of the unit and excludes all other legal, implied and/or conventional warranties. The responsibility of **EURO-PRO Operating LLC** if any, is limited to the specific obligations expressly assumed by it under the terms of this Limited Warranty. **In no event is EURO-PRO Operating LLC** liable for incidental or consequential damages to anyone of any nature whatsoever. Some states do not permit the exclusion or limitation of incidental or consequential damages, so the above may not apply to you.

This Limited Warranty gives you specific legal rights, and you may also have other rights which vary from state to state or from province to province.

***IMPORTANT: Carefully pack item to avoid damage in shipping. Be sure to include proof of purchase date and to attach tag to item before packing with your name, complete address and phone number with a note giving purchase information, model number and what you believe is the problem with the item. We recommend you insure the package (as damage in shipping is not covered by your Limited Warranty). Mark the outside of your package "ATTENTION CUSTOMER SERVICE". We are constantly striving to improve our products, therefore the specifications contained herein are subject to change without notice.**

Product Registration

Please visit **www.ninjafryingsystem.com** or call **1-877-646-5288** to register your new ***Ninja®*** product within ten (10) days of purchase. You will be asked to provide the store name, date of purchase and model number along with your name and address.

The registration will enable us to contact you in the unlikely event of a product safety notification. By registering you acknowledge to have read and understood the instructions for use, and warnings set forth in the accompanying instructions.

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Euro-Pro Operating LLC
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Illustrations may differ from actual product.

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